INFORMATION LETTER

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USDA To Buy Canned Chopped Meat for Free Distribution

USDA announced March 29 that it would purchase canned chopped meat for distribution to needy persons. The product will be a combination of meats chopped and combined to make a loaf suitable for a main dish or lunch meat for summer use.

At the same time USDA reported that it would discontinue current buying of canned pork and gravy after a final purchase next week. From the beginning of the canned pork purchase program January 24 through March 29 the total USDA purchases amounted to 62,713,950 pounds at a cost of $35,297,000.

Specifications for chopped meat and other information concerning the new purchase program for canned chopped meat will be mailed to the meat industry by USDA next week. First offers will be due by 1 p.m. EST Monday, April 10, for acceptance by midnight Wednesday, April 12.

Inquiries about the program should be addressed to Henry T. Garringer, Livestock Division, Agricultural Marketing Service, USDA, Washington 25, D. C.

Tuna Standard of Identity

Proposed Findings of Fact were issued March 30 by the Food and Drug Administration on the labeling provisions of the standard of identity for canned tuna.

Hearings had been held in January, 1958, to consider evidence on objections to the proposed standards. The N.C.A. presented evidence in opposition to the objections and in support of the labeling provisions of the standard as promulgated.

The detailed, proposed Findings of Fact just issued conclude that, taking into consideration the substantial evidence of the entire record, the labeling provisions of the standard of identity for canned tuna should not be changed by rescinding the requirements as to the labeling of dark tuna and tuna packed in water and that the entire labeling provision as contained in the standard proposed in the *Federal Register* of February 13, 1957, should become effective. Text of the standard of identity is published in the N.C.A. *Fishery Information Bulletin* of March 31.

The order setting forth the proposed Findings of Fact provides that any interested person may within 30 days file exceptions pointing out alleged errors in the Proposed Findings. No date has been established on which the labeling provisions of the standard will become effective.

Migratory Labor Legislation

Public hearings on five bills relating to the problems of migratory farm workers have been scheduled tentatively for April 12 and 13 by subcommittees of the Senate Committee on Labor and Public Welfare.

The Subcommittee on Migratory Labor plans a one-day hearing on the following bills which were introduced on February 28 by its chairman, Senator Harrison A. Williams, Jr. (N.J.):

S. 1123—A bill to amend section 13(c) of the Fair Labor Standards Act so as to prohibit the employment of children below the age of 15 in agriculture.

S. 1126—A bill to require federal registration of migrant agricultural crew leaders.

S. 1132—A bill to establish a National Citizens' Council on Migratory Labor.

The Subcommittee on Education will conduct a one-day hearing on:

S. 1124—A bill to provide a five-year program of financial assistance to certain states to help them provide improved educational opportunities for the children of migrant farmworkers. This would include (1) annual payments up to 75 percent of the cost of such education for the first two years and 50 percent for the next three years, (2) annual grants of $300,000 for summer school sessions, and (3) annual grants of $250,000 for state and interstate planning.

S. 1125—A bill to establish a five-year program of annual $250,000 grants to certain states to provide training courses in "modern living" for adult migrant farmworkers and their families.

Companion bills have been introduced in the House by Representative Zelenko (N.Y.) and others.

Wage-Hour Bill in Senate Cuts Canning Exemptions

A substitute wage-hour bill, S. 1457, was introduced on March 28 by Senator McNamara (Mich.), chairman of the Senate Subcommittee on Labor.

Like the original Administration bill, S. 895, which he introduced February 9, Senator McNamara's new bill would reduce the overtime pay exemptions for fruit and vegetable canners from 28 to 20 weeks. It would provide 10 unlimited weeks and 10 weeks limited to 12 hours a day or 56 hours a week.

Fish canners would keep their present year-round exemption from the overtime pay requirements of the Fair Labor Standards Act; however, the bill would place fish processing (other than canning) under the minimum wage provisions of the Act, placing it on the same basis as fish canning in that respect.

The minimum wage for presently-covered employees would be increased from $1.00 to $1.15 an hour four months following enactment of the bill. After two years at that level it would be increased to $1.25 an hour.

The new McNamara bill would require the Secretary of Labor to study the exemptions in the Act for handling and processing (including canning) of agricultural products, with specific reference to sections 7(b)(3), 7(c), and 13(a)(10), and to report his findings and recommendations to the Congress next January.

The Kitchin-Ayres bill, H.R. 3935, approved by the House on March 24 would not affect the present exemptions in the Act for fruit and vegetable or fish canners. It would increase the minimum hourly wage for presently covered employees to $1.15 four months after enactment of the bill but would not provide for further increases.

The House-passed bill would require the Secretary of Labor to study and report on the agricultural processing exemptions. It would amend the definition of "agriculture" under the Act so as to exclude from both minimum wage and overtime requirements the transportation of just-harvested commodities to the first place of packing

or processing within the same state, as well as the transportation of the harvest crew to and from the farm.

The majority leader, Senator Mansfield (Mont.), has announced that he hopes to see the wage-hour bill reported by the Senate Committee on Labor and Public Welfare by April 11, and final Senate action completed by April 14. Minority leaders, however, have indicated their desire to introduce a number of amendments in the Committee or on the Senate floor.

Members of the Senate Labor Committee are:

Senators Lister Hill (Ala.), chairman, Pat McNamara (Mich.), Wayne Morse (Ore.), Ralph Yarborough (Texas), Joseph S. Clark (Pa.), Jennings Randolph (W. Va.), Harrison A. Williams, Jr. (N. J.), Quentin N. Burdick (N. D.), Benjamin A. Smith II (Mass.), Claiborne Pell (R. I.), and

Senators Barry Goldwater (Ariz.), Everett Dirksen (Ill.), Clifford P. Case (N. J.), Jacob K. Javits (N. Y.), and Winston L. Prouty (Vt.).

Food Additives Bill Passed

The Senate on March 27 passed and cleared for the President the bill, H.R. 3980, extending the final effective date of the Food Additives Amendment until June 30, 1964 (see INFORMATION LETTER of Feb. 18, page 103, and March 11, page 117).

Better Homes and Gardens

Myrna Johnston, food editor, includes numerous canned foods in her series of articles entitled "Italian Food Americans Love!" in the March issue of *Better Homes and Gardens* magazine. Foods featured in the articles are pizza, chicken cacciatora, lasagne and spaghetti.

Mrs. Johnston begins, "A pizza apiece makes a whole party or a little supper; snipped in narrow wedges, it turns into a tempting hot appetizer or late-evening snack. No wonder pizza is already as American as apple pie—it fits right into our scheme of easy-going meals. What about other favorites like Spaghetti and Meat Balls? Lasagne? Chicken Cacciatora?"

Canned foods included in the recipes are tomatoes, seasoned tomato sauce, artichoke hearts, ripe olives, tomato paste, sliced mushrooms, pizza sauce, strained spinach, stewed tomatoes and anchovies. Several of the foods were used in recipes many times.

The article is attractively illustrated with seven color photographs, including the cover of the magazine.

USDA's 1961 Listing of Pesticide Chemicals

USDA has issued a new and revised edition of its Agriculture Handbook No. 120, *Insecticide Recommendations of the Entomology Research Division for the Control of Insects Attacking Crops and Livestock for 1961*. It details the recommended safe uses for chemicals that protect crops and livestock. The recommendations are intended as a guide for entomologists, other research and extension workers, and associations other than individual farmers. Copies of AH 120 are available for 65 cents each from the Government Printing Office, Washington 25, D. C.

USDA also has issued a revision of its *Summary of Registered Agricultural Pesticide Chemical Uses*, a loose-leaf 682-page list of registered pesticide chemical uses, alphabetized according to chemical names with the crops on which the chemicals can be used listed with appropriate tolerances (if any), maximum dosages per acre, and limitations on use. This is a reference book of legal label directions and does not contain recommendations of the USDA on selection and use of pesticide chemicals. Copies are obtainable on subscription for $2.75 from the Government Printing Office, Washington 25, D. C.

Woman's Day

The March issue of *Woman's Day* magazine carries two articles featuring a wide variety of canned foods.

In "150 ways to be a better cook" the following are used: split pea, tomato, cream of asparagus, cream of celery, bouillon, consomme, and black bean soups, crab meat, barbecue sauce, tuna, black cherries, spaghetti, Spanish rice, corn, ripe olives, catsup, chili sauce, water chestnuts, mushrooms, sardines, apple juice, sauerkraut, purple plums, peaches, pineapple, peach pie and cherry pie fillings, green beans, asparagus, and peas.

"The Collector's Cook Book," the 50th in a series, is a collection of stew recipes. The eight-page cook book contains 30 uses of canned foods, including tomatoes, mushrooms, whole kernel corn, okra, tomato paste, consomme, bouillon, lobster meat, shrimp, minced clams, green beans, tomato juice, pimientos, clam juice, beef-mushroom gravy, tomato puree, sauerkraut, and pineapple.

C&TR's Labeling-IQ Game Receiving Wide Distribution

The Women's Club project of the N.C.A. Consumer and Trade Relations Program has brought requests for 1,113 Labeling IQ kits, involving 28,175 sets of materials for club members' use, according to a March 24 report of Dudley-Anderson-Yutzy, the Association's public relations counsel.

Clubs ordering the game to date are located in all states except Alaska, Delaware, Hawaii and Nevada.

The Labeling IQ Game is distributed through the Countrywomen's League and gives club women an opportunity to learn the facts about Descriptive Labeling and how it works, and to express their views as to what information a good canned food label should present. Along with the game, copies of the new C.&T.R. labeling leaflet *It's on the Label* are distributed to members of the participating club.

Also in the educational field several areas are being covered with the Labeling Game and the leaflet. When the booklet *Exploring the Canning Industry* (the Mineola elementary school curriculum project of the C.&T.R. program) was mailed out, copies of the labeling leaflet were included in mailings to 318 home economics supervisors; 122 school lunch program directors and supervisors; and 28 members of the New York State School Food Service Association.

In adult education, a number of county home-making supervisors, municipal home economics directors, and utilities are now considering the labeling material as a possible tie-in with their respective programs.

American Home

Frances M. Crawford, assistant editor, features canned pork and beans in her article, "Take A Can Of Pork & Beans," in the March issue of *American Home* magazine.

Miss Crawford suggests pork and beans as a good hurry-up dish for the family or unexpected company and gives recipes taking "no more than 10 minutes to prepare, nor more than 30 minutes to cook."

In addition to pork and beans other canned foods included in the recipes are luncheon meat, corned beef, catsup, pineapple slices, pimientos, tomato paste, and tomato sauce.

The article is attractively illustrated with six color and six black and white photographs of the recipes.

Teen Groups Learning About Labeling, Canned Food Safety

Seventeen magazine each year conducts a program of Young Consumer Nutrition Education in various cities across the land, which includes programs before home economists in each city and tours of supermarkets by school classes. For the latter phase of the program the magazine prepares a Tour Guide for the use of teachers and store managers. This is an extensively illustrated 12-page manual. In the 1961 edition just completed, four pages are devoted to presentation of the canned foods story, with special emphasis on labeling and the care canners take to maintain the safety and wholesomeness of the product.

Text for this section was prepared by Mrs. Jean Schoonover of Dudley-Anderson-Yutzy, N.C.A.'s public relations counsel for the Consumer and Trade Relations Program, and was primarily a statement of the pertinent facts on the Descriptive Label and Protective Screen presentations made at the Food Editors Conference at the Chicago Convention by George Steele, Jr., and Nelson H. Budd, of the N.C.A. staff. Illustrations for the section were reproductions of the color slides used at the Food Editors Conference.

Through the medium of the *Seventeen* Conferences in 1960 the safety and purity story, as presented by Mr. Budd, was distributed to groups in Arizona, Connecticut, and Florida (statewide); and in Washington, D. C.; Toledo, Ohio; Minneapolis and St. Paul, Minn.; Boston, Mass.; and Houston, Texas.

Vend

"Canned foods: profit a la carte," an article by Janet Elliott, food editor, appears in the March 1 issue of *Vend* magazine. The magazine, published semi-monthly, is the publication of automatic merchandising.

Miss Elliott says, "Canned foods will continue to hold their share of vending volume and from every indication will increase substantially.

"It doesn't take a crystal ball to divine the reasons either.

"Simply stated, they are cost, ease of handling and long shelf life. Consumers know that the food quality is excellent. After all, they use these products in their homes. They have confidence in brand-name products, whether they be sold in the supermarket or in automatic cafeterias.

"Whereas waste can sometimes be high in commissary-prepared foods, this is infrequently the case with canned foods. For operators not interested in commissary contracts, canned items can be added to the regular routes with a minimum of extra labor and training.

"Not only the relative ease of serving canned foods via vendors but wider variety, especially designed cans (to permit ease of handling hot foods), colorful labels and merchandising aids are facilitating the vendors' job."

The article gives "lists of various lines of canned items for vending. These charts show at a glance that it is now possible (and desirable) to offer different canned foods and soups each day, seven days a week."

Southern California Processors

Keith McLaughlin of Coastal Valley Canning Company, Oxnard, was elected president of the Southern California Food Processors Association at the annual convention. George Barker, Banning Canning Company, Beaumont, was elected vice president, and W. E. Beach, Burbank Canning Co., Burbank, treasurer. Elmer H. Howlett, Los Angeles, was continued in office as secretary.

N.C.A. at Tri-State Meeting

Members of the N.C.A. staff were prominent on the program of the spring meeting of the Tri-State Packers Association, Inc., March 30.

At a meeting of tomato packers Dr. Ira Somers and C. W. Bohrer of the Research Laboratories and Dr. Edwin A. Crosby of the Raw Products Research Bureau discussed field and processing problems.

R. B. Heiney, N.C.A. Assistant Secretary, moderated a panel discussion on the study of marketing orders for New Jersey. Panelists included Dr. Crosby and H. E. Dunkelberger, Jr., of Association Counsel.

Price Support for Dry Beans

USDA has announced that the national average support price for 1961-crop dry beans will be $6.32 per hundredweight, reflecting 70 percent of the parity price of March.

The 1960-crop dry bean production was supported at $5.35 per hundredweight, 60 percent of the parity price of February, 1960.

USDA said that "the higher support price will raise income to dry bean producers slightly above the 1960 level as part of the effort to boost farm income generally."

1960 Packs of Black-eye Peas and Other Field Peas

(N.C.A. Division of Statistics)

Variety	1959	1960
	(actual cases)	
Black-eye peas	734,865	825,906
Purple hull peas	347,701	434,131
Field peas	331,006	176,208
Crowder peas	254,411	206,925
Cream peas*	319,177	330,052
U. S. Total	1,987,160	1,973,222

* Includes the variety of white acre.

Meat Canned in February

under Federal Inspection

(Agricultural Marketing Service of USDA)

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	10,742	9,740	20,483
Canned hams	27,086	215	27,301
Beef hash	612	6,525	7,137
Chili con carne	851	11,709	12,561
Vienna sausage	295	4,691	4,986
Frankfurters and wieners in brine	14	800	813
Deviled ham	.....	852	852
Other potted and deviled meat products	.....	3,362	3,362
Tamales	399	2,343	2,742
Sliced, dried beef	66	279	345
Chopped beef	17	862	879
Meat stew	243	11,312	11,555
Spaghetti meat products	310	8,164	8,474
Tongue (not pickled)	40	101	141
Vinegar pickled products	671	1,099	1,770
Sausage	.....	495	495
Hamburger	430	6,580	7,010
Soups	3,863	51,881	55,743
Sausage in oil	422	384	806
Tripe	.....	389	389
Brains	.....	196	196
Loins and picnics	2,271	201	2,473
All other products 20% or more meat	731	5,661	6,392
All other products less than 20% meat (except soup)	1,027	21,767	22,794
Total	50,090	149,611	199,701

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 209,014,000 pounds.

Shipments of Metal Cans

(Bureau of the Census, U. S. Department of Commerce)

	January 1960	January 1961
	(short tons of steel)	
Fruit and fruit juices (including cans for fruit base still drinks sold as soft drinks)	50,600	37,031
Vegetable and vegetable juices	24,011	25,733
Meat, including poultry	13,233	14,112
Fish and sea food	7,538	8,817
Baby food, including formulas	4,543	7,065
"Other" foods, including soups	40,482	40,386

Guide for Employer Reports on Certain Labor Activities

The U. S. Department of Labor has issued a guide designed to assist employers who are required to file reports under the Labor-Management Reporting and Disclosure Act of 1959. Under that Act employers must disclose certain financial transactions and arrangements made with labor organizations, union officials, employees, labor relations consultants, or other persons. Generally, the financial arrangements which must be reported are those involving employer activity in connection with employee organizing and bargaining.

In its *Guide for Employer Reporting* the Labor Department advises on who is covered and who must file and gives detailed instructions on how to fill out the required form, Form LM-10. Copies of the Guide may be obtained from the Bureau of Labor-Management Reports, U. S Department of Labor, Washington 25, D. C.

Henry W. Hartle

Henry W. Hartle, 66, chairman of the board of Owatonna Canning Company, Owatonna, Minn., suffered a fatal heart attack on March 29 at his home.

Mr. Hartle was well-known in the canning industry with which he had been connected since 1919.

During the past 25 years he had been especially active in N.C.A. work, and just last week his appointment to the 1961 Procurement Committee had been announced by President Hemingway. Other N.C.A. Committees on which Mr. Hartle had served from time to time were: the earlier commodity sections—Pea and Pumpkins and Squash; Adjustment, Taxation, Simplification of Containers, Resolutions, Statistics, Executive Committee of the Board, and Administrative Council. Also he had served two separate three-year terms on the N.C.A. Board of Directors and was a past president of the Minnesota Canners & Freezers Association.

Born in Minnesota, Mr. Hartle received all his education there, graduating from University of Minnesota in 1918. For two years following graduation he was an instructor in the Owatonna public schools, entering the Owatonna Canning Company as secretary-treasurer in 1920. He was president of that firm from 1941 to 1960, president also of the Goodhue Canning Company, Kenyon, Minn. and board chairman of Midwest Foods, Inc. Mr. Hartle was a leader in civic and community affairs, holding many offices and chairmanships and had local farming and banking interests.

Tour of N.C.A. Laboratory

A group of ten students from the class in food technology at Oregon State University visited the N.C.A. Berkeley Laboratory March 22 with their professor. The class members were participating in a spring vacation field trip. In Berkeley they toured the N.C.A. building, received Association publications, and were informed by staff members of the organization and functions of N.C.A. and the program of the Research Laboratories.

Lecture to Entomologists

Norman Olson of the N.C.A. Berkeley Laboratory gave a lecture March 23 to a class in economic entomology at the University of California. His subject was "Insect Contamination of Foods."

Mr. Olson discussed the sources of contamination, control measures, and government and buyers' requirements. Also, he emphasized the need for trained entomologists.

Conferences on Retorting and Canning Equipment

Ransom Getchell and Ed Doyle of the N.C.A. Berkeley Laboratory have completed one-day retort and canning equipment conferences at the canning centers of Payette, Idaho; Walla Walla, Yakima and Seattle, Wash.; and Salem, Ore. All of the meetings were co-sponsored also by the Northwest Canners and Freezers Association. The Seattle meeting was jointly attended by fruit and vegetable and sea food canners and the N.C.A. Seattle Laboratory staff participated in the meeting. C. W. Bohrer of the N.C.A. Washington Laboratory, who last year conducted retort and sanitation surveys in Alaska, assisted at the Seattle and Salem conferences.

The subject matter covered the fundamentals of processing, retort hookup and operation. FDA activity and consumer acceptance of canned foods, canning equipment hazards relative to spoilage potentials, product contamination and excessive maintenance labor were also discussed. Production, economic and product safety factors were emphasized throughout the conferences.

Plans are being made for similar meetings in Utah, Colorado, and Montana.

TABLE OF CONTENTS

	Page
Congress	
Migratory labor legislation	135
Wage-hour bill in Senate cuts canning exemptions	135
Food additives bill passed	136
Death	
Henry W. Hartle	138
Farm Program	
Price support for dry beans	137
Labor	
Guide for employer reports on certain labor activities	138
Meetings	
N.C.A. at Tri-State meeting	137
Personnel	
Southern California processors	137
Procurement	
USDA to buy canned chopped meat for free distribution	135
Publicity	
Better Homes and Gardens	136
Woman's Day	136
C.&T.R.'s Labeling-IQ game receiving wide distribution	136
American Home	136
Teen groups learning about labeling, canned food safety	137
Vend	137
Raw Products	
USDA's 1961 listing of pesticide chemicals	136
Research	
Tour of N.C.A. laboratory	138
Lecture to entomologists	138
Conferences on retorting and canning equipment	138
Standards	
Tuna standard of identity	135
Statistics	
1960 packs of black-eye peas and other field peas	137
Meat canned in February	137
Supplies	
Shipments of metal cans	137